



Wild Mushrooms Promotion

(01 Sep to 30 Nov 2024)

Parfait al fegato d'oca, Meringa ai funghi e salsa alle ciliege (\$238)

Goose liver terrine, mushroom meringue, sour cherry wine reduction

鵝肝醬野菌蛋白脆餅伴酸櫻桃酒醬汁

Prosecco Spumante DOC, Veneto, Italy (\$99/glass)

Brodo ristretto di funghi selvatici, raviolini ricotta e tartufo nero (\$128)

Wild mushrooms consommé, black truffle & ricotta ravioli

黑松露野菌清湯意大利軟芝士雲吞

Pinot Grigio "Masiano", Masi, Italy (\$109/glass)

Risotto ai funghi misti e tartufo nero (\$268)

Wild mushroom risotto, Mascarpone, black truffle & wild mushrooms crumble

黑松露野菌意大利飯伴馬斯卡馮芝士及野菌金寶

Nebbiolo DOC Sbirolo, Marchesi di Barolo, Piedmont, Italy (\$99/glass)

Medaglioni di manzo, salsa alle spugnone (\$416)

Pan-seared beef medallions with morels & brandy sauce

香煎牛柳米打翁伴羊肚菌配干邑汁

Barbera d'Alba DOC, Corino, Italy (\$109/glass)

OR

Filetto di Merluzzo arrosto, finferli e salsa ai ricci di mare (\$398)

Roasted cod fillet, mushroom custard, chanterelles, sea urchin sauce

焗鱈魚柳配野菌燉蛋及雞油菌伴海膽汁

Soave Classico DOC, M. Fiorentina, Veneto, Italy (\$119/glass)

Panna cotta al limone e croccante di mandorla e funghi (\$108)

Lemon panna cotta with mushroom crumble

檸檬奶凍伴野菌脆脆

Ottolati Moscato D'Asti DOCG 2021 (\$99/glass)

Tasting Set Menu @ HK\$728

with wine pairing additional HK\$208 per person

(half glass pouring portion for each wine only)

All prices are subject to 10% service charge